


tacos + tequila & positive vibes

## STARTERS

### Chips & Salsa Sampler

Sweet onion & pineapple (char-grilled citrus, cilantro, & toasted spices)  
Verde (tomatillo, jalapeno, lime, cilantro)  
 Charred tomato (char-grilled tomato, chile de arbol, lime, cilantro)  
~ 6

The Three Amigos ~ avocado, black bean & corn relish, pico, queso.  
served w. chips ~ 6

Guac ~ Avocado, jalapeno, tomato, red onion, lime, cilantro. served w. chips ~ 6  
add: corn or pineapple for a buck

Elote ~ grilled corn on the cobb, toasted spices, cilantro, lime aioli, cotija cheese ~ 5.5

Elote Bowl ~ grilled corn off the cobb, toasted spices, cilantro, lime aioli, cotija cheese ~ 7.5

Avocado toast ~ pumpernickel toast, topped with fresh mashed avocado, farm fresh tomato, red onion, cotija cheese, & cilantro ~ 5.5

Quesadilla (you know what it is) ~ 6.5  
add: steak ~ 1 chicken, pork, or beef ~ 3

## SOPA Y ENSALADA

### White Bean Chicken Chili

served w tortilla strips ~ add sour cream for .75  
~ 5

Avocado & Grilled Corn Salad ~ spiced grilled corn, fresh avocado, diced tomato, red onion, cilantro, & cotija cheese, on a bed of mixed greens, with a cilantro lime vinaigrette ~ 9  
add: steak ~ 6.5, chicken, pork, or beef ~ 5, shrimp ~ 6.5

Ensalada Gringo ~ black beans, tomato, red onion, crushed chips, & cotija cheese, on a bed of mixed greens, with a house made spicy southwest dressing ~ 9  
add: steak ~ 6.5, chicken, pork, or beef ~ 5, shrimp ~ 6.5

# TACOS

~ served ON soft white CORN tortillas OR go 'dilla style for an extra .75 ~  
~ price is PER TACO...MIX AND MATCH...MINIMUM OF TWO ~

Carne asada ~ marinated grilled steak,  
fresh avocado mousse, pico, chipotle steak  
sauce, fresh, cotija cheese ~ 1e

Gringo ~ seasoned ground beef,  
fresh avocado mousse, pico, cotija  
cheese ~ 3.25e

Pollo asada ~ marinated pulled chicken,  
fresh avocado mousse, pico, cotija cheese,  
salsa verde ~ 3.75e

Camarones ~ marinated grilled  
shrimp, fresh avocado mousse, pico,  
cotija cheese, Spicy sour cream ~ 4.5e

Al pastor ~ slow roasted pork, fresh  
avocado mousse, pineapple, cotija cheese,  
pico, pickled onion, cilantro, cotija  
cheese ~ 3.75e

Yoga ~ pineapple braised cactus  
(yes, cactus), pico, cotija cheese,  
crispy tortilla strips, pineapple  
salsa ~ 3.5e

~ ask YOUR SERVER about our amazing monthly specialty tacos ~

# ESPECIALES

## BOWLS

rice, black beans, shredded cheese, lettuce, pico, w/ your choice of meat  
cactus ~ 12 chicken, pork, or beef ~ 12 steak ~ 14 shrimp ~ 15

add ons (all a buck): jalapeno, avocado, green onion, pineapple,  
grilled corn, guac, pickled onion, refried beans

Papas Cargadas ~ fries loaded with  
queso, shredded lettuce, pico, black beans,  
scallions, jalapenos, & cotija  
veggie ~ 12 chicken, pork, or beef ~ 15  
steak ~ 17

Nacho ~ queso, shredded lettuce,  
pico, black beans, scallions, jalapenos,  
cotija cheese, & your choice of salsa.  
veggie ~ 12 chicken, pork, or beef ~ 15  
steak ~ 17

Burrito ~ flour tortilla, refried beans,  
rice, shredded cheese, lettuce, pico. served  
with a side of our avocado, black bean &  
roasted corn relish.  
cactus, chicken, pork, or beef ~ 13 steak ~ 15  
surf & turf ~ 17

Tostada ~ refried beans, shredded  
lettuce, pico, cotija cheese, fresh avocado  
mousse, served between two crispy corn  
tortillas.  
steak ~ 11 chicken, pork, or beef ~ 10  
shrimp ~ 12

## KIDDOS

Two tacos gringos (ground beef or chicken)  
shredded lettuce, cheese, fresh tomatoes, on soft white corn tortillas ~ 6

### Quesadilla

Cheese quesadilla, served with shredded lettuce, tomatoes, & sour cream ~ 6.5  
add: steak ~ † chicken, pork, or beef ~ 3

### Mexican Pizza

refried beans, shredded cheese, shredded lettuce, tomatoes, on two crispy corn tortillas  
~ 6  
add: steak ~ † chicken, pork, or beef ~ 3

## SWEETS

churros! churros! churros! ~ 8

## BEVS

coke, diet coke, sprite, ginger ale, lemonade, iced tea ~ 2  
mexican coke, assorted flavors of jarritos ~ †



We're all on our own path, en el camino. Why not enjoy some tacos on the way? But since the true taste of the SoCal taco truck is too far away for your night out, we brought the taco truck to you, took off the wheels, and parked it right here.

Just like those mobile kitchens cruising the streets near our southern border, we make everything from scratch daily, serving up true to form, soft white corn tortillas topped with local goodness. Each morning, Eastern Market delivers fresh produce to us, and our meats come from the Butcher down the road. So, the meal in front of you is farm to table fresh.

It is all from scratch right down to the tortilla chips which are made from ... that's right ... tortillas. Every day. In our kitchen. And while they're cooking up authentic street food, our amazing cooks get a chance to strut their style with our monthly specials (so don't miss out!).

Enjoy the savory journey and get transported to that street side  
Southern California scene por El Camino.

